

Claims

1. A fat and oil composition for bakery products, comprising 50 to 85 parts by weight of (A) edible fat and oil having the content of unsaturated fatty acid residues in the total constituent fatty acids thereof of 75 wt% or more, 10 to 35 parts by weight of (B) an emulsifier, and 0.1 to 10 parts by weight of (C) a humectant, wherein the (A)/(B) ratio by weight is 6.5 or less.

2. The fat and oil composition for bakery products according to claim 1, wherein the content of the emulsifier (B) is 10 to 30 parts by weight.

3. The fat and oil composition for bakery products according to claim 1 or 2, wherein at least 80% by weight of the emulsifier constituting (B) is glycerin fatty monoester and propylene glycol fatty monoester.

4. The fat and oil composition for bakery products according to any one of claims 1 to 3, wherein the emulsifier (B) is a mixture of glycerin fatty monoester and propylene glycol fatty monoester, and the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight is 1/0.5 to 1/2.

5. The fat and oil composition for bakery products according to any one of claims 1 to 4, wherein the degree of penetration into the fat and oil composition for bakery products is 200 or less.

6. The fat and oil composition for bakery products according to any one of claims 1 to 5, wherein the humectant

(C) is a thickening polysaccharide.

7. Bread comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to any one of claims 1 to 6 and 0.5 to 8 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, incorporated into 100 parts by weight of wheat flour.

8. Bread comprising liquid oil, comprising 1 to 25 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, and 0.001 to 2 parts by weight of (C) a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

9. Bread comprising liquid oil, comprising 0.5 to 8 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, 0.5 to 17 parts by weight of (A') liquid oil having a melting point of 20°C or less, 0.1 to 7 parts by weight of (B) an emulsifier, and 0.001 to 2 parts by weight of (C) a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

10. The bread according to any one of claims 7 to 9, wherein the stress of the bread stored at 20°C for 3 days after baking is 2.2 N or less upon 50% compression in the thickness

direction of the bread.

11. The bread according to any one of claims 7 to 10, wherein the bread is sliced bread.

12. Bread comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to any one of claims 1 to 6, 8 to 20 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, and 8 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour.

13. Bread comprising liquid oil, comprising 8.5 to 37 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, and 8 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

14. Bread comprising liquid oil, comprising 8 to 20 parts by weight of fat and oil having a melting point of 25 to 50°C, 0.5 to 17 parts by weight of (A') liquid oil having a melting point of 20°C or less, 0.1 to 7 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, 8 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty

monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

15. The bread according to any one of claims 12 to 14, wherein the stress of the bread stored at 20°C for 3 days after baking is 2.8 N or less upon 50% compression in the height direction of a cram portion in the bread.

16. The bread according to any one of claims 12 to 15, wherein the bread is sweet bread.

17. Bread comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to any one of claims 1 to 6, 20 to 70 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, and 5 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour.

18. Bread comprising 20.5 to 87 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, and 5 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

19. The bread according to any one of claims 17 and 18, wherein the bread is a Danish pastry, brioche or croissant.

20. Frozen bread dough comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to any one of claims 1 to 6, incorporated into 100 parts by

weight of wheat flour.

21. The frozen bread dough according to claim 20, which further comprises 3 to 30 parts by weight of (F) yeast.

22. Bread obtained by baking the frozen dough according to any one of claims 20 and 21.

23. The bread according to claim 22, which comprises 1 to 67 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, and 0.001 to 2 parts by weight of (C) a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

24. Cake comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to any one of claims 1 to 6 and (E) sugar, incorporated into 100 parts by weight of wheat flour.

25. Cake comprising 1.8 to 55 parts by weight of fat and oil, 0.33 to 12.8 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, and 80 to 300 parts by weight of sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

26. The cake according to any one of claims 24 and 25, wherein the water content of the cake stored at 20°C for 1 day

after baking is 10 to 25 wt% based on the weight of the cake,
and the water activity is 0.85 or less.

27. Use of the fat and oil composition of claim 1 in
producing bakery products.

28. A method of producing bakery products by adding the
fat and oil composition of claim 1 to dough.